NEW THIRTY MINUTE RECIPES YOU'LL LOVE

30 MINUTE BAKING

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WHEN you bake at home, it's fun to bake with yeast and so very easy too. Good luck will be yours if you use good ingredients, good measuring technique, good mixing technique, proper utensils, and correct baking methods. The one other factor essential for your success is a good recipe. The recipes in this booklet have been tested over and over again in our experimental home kitchen. Each recipe proved highly satisfactory, so we know that you, too, will have good luck.

Included are many old favorites, also several new batter-type recipes. Batters can be made much more quickly than doughs, in fact only 30 minutes is necessary for the rising process. We know that soon these several new favorites of ours will become old favorites of yours.

If you want a special recipe not included in this booklet, or if you have a baking problem, won't you write us . . . we'll be delighted to help you.

Home Service Director
Red Star Yeast & Products Co.
Milwaukee 1, Wisconsin

30 MINUTE BAKING

30 MINUTE ROLLS

2 pkgs. Red Star Special Active Dry Yeast
1¼ cups warm water (105°-110° F.)
¼ cup sugar
1¼ teaspoons salt
1 egg, unbeaten
3 cups sifted all purpose flour
2 tablespoons shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.) in large mixing bowl. Add sugar, salt and unbeaten egg. Add flour gradually. Beat well with electric mixer on low or medium speed or by hand with large wooden spoon. Add shortening, beating until thoroughly mixed. Spoon batter into well greased muffin pans, filling about ⅓ full. Let rise in warm place until batter has risen level with top of muffin pans (about 25 to 30 minutes).* Bake in moderately hot oven (375°-400° F.) 20 minutes. Remove from pans and serve warm. Yield: 18 to 24 rolls.

30 MINUTE COFFEE CAKE

3 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
½ cup shortening
½ cup sugar
2 teaspoons salt
1 egg, unbeaten
3¼ cups sifted all purpose flour
1 teaspoon grated lemon rind
½ cup seedless raisins
1 cup milk, scalded and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Cream shortening, sugar and salt in large bowl with electric mixer, or by hand with large wooden spoon. Add unbeaten egg and mix in thoroughly. Add flour, grated lemon rind, raisins, milk and dissolved yeast. Beat well. Pour batter into greased pan (11½" x 7½" x 2"). Let rise in warm place until batter has doubled in bulk (about 30 minutes).* Bake in moderately hot oven (375°-400° F.) about 25 minutes. When cool frost with thin powdered sugar icing.

***IMPORTANT — For Batter Doughs:** If your kitchen is cold, it may be advisable during winter months to place rolls in oven to rise. If so, turn oven at lowest temperature setting (150° F.) for about 1½ minutes. Turn oven OFF, then place rolls in oven to rise. Remove rolls from oven when preheating to baking temperature.

30 MINUTE HOT CROSS BUNS

2 pkgs. Red Star Special Active Dry Yeast
1¼ cups warm water (105°-110° F.)
¼ cup sugar
1¼ teaspoon salt
1 egg, unbeaten
3 cups sifted all purpose flour
1 cup raisins
¼ cup chopped citron
1 teaspoon cinnamon
2 tablespoons shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.) in large mixing bowl. Add sugar, salt, unbeaten egg, flour, raisins, citron and cinnamon. Beat well with electric mixer, on low or medium speed, or by hand with large wooden spoon. Add shortening, beating until thoroughly mixed. Spoon batter into well greased muffin pans, filling about ⅓ full. Let rise in warm place until batter has risen level with top of muffin pans (about 25 to 30 minutes).* Bake in moderately hot oven (375°-400° F.) 20 minutes. Remove from pans and glaze with thin powdered sugar icing. When cool make a cross on each with plain icing. Yield: 18 to 24 rolls.

PLAIN ICING

Add 4 teaspoons warm water slowly to ½ cup sifted confectioner's sugar to make thin powdered sugar icing for glazing. Add 2 teaspoons milk, ⅛ teaspoon vanilla extract slowly to ½ cup sifted confectioner's sugar to form a fairly thick paste for making cross

30 MINUTE PECAN ROLLS

2 pkgs. Red Star Special Active Dry Yeast
1¼ cups warm water (105°-110° F.)
¼ cup sugar
1¼ teaspoons salt
1 egg, unbeaten
3 cups sifted all purpose flour
2 tablespoons shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.) in large mixing bowl. Add sugar, salt and unbeaten egg. Add flour gradually. Beat well with electric mixer on low or medium speed or by hand with large wooden spoon. Add shortening, beating until thoroughly mixed. Grease muffin pans well, covering the bottom of each pan with 1½ teaspoons brown sugar, ½ teaspoon melted butter, 3 or 4 pecan halves. Spoon batter into muffin pans, filling about ⅓ full. Let rise in warm place until batter has risen level with top of muffin pans (about 25 to 30 minutes).* Bake in moderately hot oven (375°-400° F.) 20 minutes. Let stand 1 minute before turning out of pans. Serve warm. Yield: 18 to 24 rolls.

***IMPORTANT — For Batter Doughs:** If your kitchen is cold, it may be advisable during winter months to place rolls in oven to rise. If so, turn oven at lowest temperature setting (150° F.) for about 1½ minutes. Turn oven OFF, then place rolls in oven to rise. Remove rolls from oven when preheating to baking temperature.*

BREAD and ROLLS

HOMEMADE WHITE BREAD

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
1¾ cups milk
3 tbsp. sugar
1 tbsp. salt
5¾ to 6½ cups sifted flour
2 tbsp. soft shortening

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk and pour into large bowl with the sugar and salt. Blend together and cool to lukewarm. Stir yeast-mixture well and pour into the bowl. Mix in half the flour with the soft shortening and beat until smooth. Add more flour a little at a time, until dough is quite stiff and cleans sides of bowl.

Turn onto lightly floured board. Knead 5 to 10 minutes until smooth and very elastic. Place in lightly greased bowl, turning once. Cover with damp cloth and let rise in warm place about one hour, or until dent remains when finger is pressed deep into side of dough. Punch down dough. (To save time, second rising may be omitted.) Turn over and let rise again about 30 minutes, or not quite as high as before.

Turn out onto lightly floured cloth-covered board. Divide in two and shape into loaves. Place in lightly greased bread pans, 5x9x3-in. Cover with damp cloth and let rise in warm place 30 to 45 minutes, or until dent remains when side of dough is pressed gently with the fingers. Bake in pre-heated hot oven (425°) 25 to 30 minutes or until well browned. Remove from pans and cool on racks. Yield: 2 loaves.

For 4 loaves: Double the recipe for 2 loaves, but use only 2 pkgs. yeast.
For 6 loaves: Use 3 times the recipe for 2 loaves, but use only 3 pkgs. yeast.
For 8 loaves: Use 4 times the recipe for 2 loaves, but use only 4 pkgs. yeast.
In making 6 and 8 loaves, the 2nd and 3rd rising periods will be about 1½ times as long as those for 2 loaves.

BREAD TIPS

1. Warm water or warm potato water may be used in place of the milk in this recipe.
2. In shaping loaves, press out air bubbles gently with the sides of the hands. This will help prevent holes in the bread.
3. Bread is baked through if it sounds hollow when sides and bottom are tapped with the fingers.
4. If bread browns fast, cover loaves with clean brown wrapping paper the last half of the baking period, to prevent burning tops.
5. Bake a large batch of bread. Cool, wrap, and freeze. To thaw, place wrapped bread in a slow oven (300°) for 30 minutes before serving.

NUTTY WHOLE WHEAT BREAD

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
4½ cups lukewarm potato water
3 tablespoons brown sugar
1 tablespoon dark molasses
¼ cup shortening, melted and cooled to lukewarm
3 teaspoons salt
8¼ cups sifted all purpose flour
3 cups whole wheat flour

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. To the lukewarm potato water add the brown sugar, molasses, melted shortening and salt. Stir yeast solution well and add to potato water mixture. Add 2 cups sifted all purpose flour to make a sponge. Let rise in warm place until light. Stir down and add whole wheat flour, beating well. Add remaining all purpose flour to make a soft dough. Knead until smooth. Place dough in lightly greased bowl. Cover and let rise in warm place until double in bulk. Divide dough into four equal portions rolling each into a smooth ball. In shaping use a rolling pin and roll each ball of dough into a rectangle about 9″ x 12″, making sure that gas bubbles are forced out. Starting at furthest end, roll dough toward you, jelly roll fashion. Each time dough is rolled completely around, seal with "heel" of hand. Place shaped loaf, seam side down, in greased bread pan. Brush top with shortening. Let rise until light. Bake in moderate oven (375° F.) about 1 hour. Yield: 4 loaves.

100 PERCENT WHOLE WHEAT BREAD

1 pkg. Red Star Special Active Dry Yeast
1 cup warm water (105°-110° F.)
1 cup milk
3 tablespoons sugar
2 teaspoons salt
5 cups whole wheat flour
5 tablespoons shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add sugar and salt. Cool to lukewarm. Stir yeast solution thoroughly and add to lukewarm milk mixture. Add half the flour and mix well. Stir in shortening. Add remainder of flour and mix thoroughly. Knead dough until smooth. Shape into smooth ball and place in greased bowl. Brush top of dough lightly with shortening. Cover and let rise in warm place until dough doubles in bulk. Divide into two equal portions, rolling each into a smooth ball. In shaping use a rolling pin and roll each ball of dough into a rectangle about 9″ x 12″, making sure that gas bubbles are forced out. Starting at furthest end, roll dough toward you, jelly roll fashion. Each time dough is rolled completely around, seal with "heel" of hand. Place shaped loaf, seam side down, in greased bread pan. Brush top with shortening. Let rise until light. Bake in hot oven (400° F.) for 50 minutes. Yield: 2 loaves.

PUMPERNICKEL RYE BREAD

3 pkgs. Red Star Special Active Dry Yeast
1 cup warm water (105°-110° F.)
1 tbsp. salt
1 to 3 tbsp. caraway seeds
½ cup unsulphured molasses
½ cup hot water
2 tbsp. soft shortening
2¾ cups sifted rye flour
3½ to 4 cups sifted flour

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Measure into large mixing bowl the salt, caraway seeds, molasses and hot water. Blend together and cool to lukewarm. Stir yeast-mixture well and pour into the bowl. Mix in the soft shortening and rye flour with one-half of the white flour, and beat well. Add more flour a little at a time, until dough is quite stiff and cleans sides of bowl.

Turn dough onto lightly floured board. Knead a few minutes until smooth. Round up and place in greased bowl, turning once. Cover with damp cloth and let rise 1½ to 2 hours, or until dent remains when finger is pressed deep into side of dough. Punch down dough. Divide into two parts. Cover and let rest 5 minutes.

Round up each part into a smooth ball and place on opposite corners of a cornmeal-sprinkled baking sheet. Cover with a damp cloth and let rise until dent remains when finger is pressed gently on side of dough, 30 to 45 minutes. Brush tops of loaves lightly with cold water. Bake in a quick moderate oven (375°) 35 to 45 minutes. Yield: 2 loaves.

REFRIGERATOR ROLLS

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
1½ cups milk
1 tablespoon salt
½ cup sugar
7 cups sifted all purpose flour
⅓ cup shortening, melted and cooled to lukewarm
2 eggs, unbeaten

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add salt and sugar, stirring until dissolved. Cool to lukewarm. Stir yeast solution thoroughly and add to milk mixture. Add half the flour and mix well. Stir in shortening and unbeaten eggs. Beat well after each addition. Add remaining flour and mix thoroughly. Brush top of dough lightly with shortening and place in large greased bowl. Cover with damp towel and waxed paper. Store in refrigerator until needed. (Temperature of refrigerator should not be above 45° F.) About 2 hours before baking remove desired amount of dough from refrigerator. Shape into rolls and arrange on greased pans. Cover and let rise until double in bulk. Bake in moderate oven (375° F.) for 20 minutes. Yield: 2 to 3 dozen rolls.

Note: This dough will keep 4 to 5 days. Unused dough should be punched down daily and returned to refrigerator.

QUICK METHOD ROLLS

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
1 cup milk
⅜ cup sugar
2¼ teaspoons salt
2 eggs, beaten
5¼ cups sifted all purpose flour
4½ tablespoons shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add sugar and salt, stirring until dissolved. Cool to lukewarm. Stir yeast solution thoroughly and add to milk mixture. Add beaten eggs and half the flour, mixing well. Add melted and cooled shortening, stirring vigorously. Add remainder of the flour, stirring until well mixed. Place dough on lightly floured board and knead lightly. Shape into smooth ball and place in greased bowl. Brush top with shortening. Cover and let rise in warm place until double in bulk. Punch dough down. For Parker House rolls, roll to ⅓ inch thickness. Cut the rolled dough with a 2½ inch floured biscuit cutter. Make crease through middle of each piece with floured knife handle. Brush with melted butter and fold over pocket-wise. Place close together and let rise in warm place until light. Bake in moderately hot oven (425° F.) 15 to 20 minutes. Yield: 3 dozen Parker House rolls.

WHOLE WHEAT ROLLS

1 pkg. Red Star Special Active Dry Yeast
¼ cup warm water (105°-110° F.)
2 cups milk
1½ teaspoons salt
2 tablespoons brown sugar
4¼ cups whole wheat flour
¼ cup shortening, melted and cooled to lukewarm
⅔ cup sifted all purpose flour

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add salt and brown sugar to hot milk. Stir well and cool to lukewarm. Stir yeast solution thoroughly and add to lukewarm milk mixture. Add half the whole wheat flour and mix thoroughly. Stir in shortening. Add the all purpose flour and the remainder of the whole wheat flour and mix to a smooth dough. Turn dough onto lightly floured board and knead lightly. Shape into smooth ball and place in greased bowl. Brush top of dough lightly with shortening. Cover and let rise in warm place until dough doubles in bulk. Roll dough to ½ inch thickness on a floured bread board. Cut with floured cutter to make rolls of same size. Form each round of dough into a ball by drawing the cut edges of dough under and pinching together. Place on greased baking sheet. Cut gashes across top of each roll with sharp knife. Brush each roll lightly with melted shortening. Cover and let rise in warm place until light. Bake in hot oven (425° F.) for 18 minutes. Yield: 2½ dozen rolls.

SWEET DOUGH VARIETIES

QUICK METHOD SWEET CRESCENTS

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
1 cup milk
½ cup sugar
2 teaspoons salt
2 eggs, beaten
5¼ cups sifted all purpose flour (approximately)
¼ cup shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add sugar and salt, stirring until dissolved. Cool to lukewarm. Stir yeast solution thoroughly and add to milk mixture. Add beaten eggs and half the flour, mixing well. Add melted and cooled shortening, stirring vigorously. Add remainder of flour and mix well. Place dough on floured board and knead lightly. Shape into smooth ball and place in greased bowl. Brush top lightly with shortening. Cover and let rise in warm place until doubled in bulk. Punch dough down. Divide dough into two equal portions and shape into balls. Roll each ball into a 12 inch circle. Cut into 16 pie shaped pieces. Brush each with melted shortening. Roll each wedge starting with wide end and rolling to point. Place on greased baking sheet 1½ inches apart with point underneath. Curve slightly. Let rise in warm place until light. Bake in moderate oven (375° F.) 20 minutes. Yield: 32 rolls.

BUTTERSCOTCH PECAN ROLLS

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
1 cup milk
1½ teaspoons salt
½ cup sugar
5¾ cups sifted all purpose flour
¼ cup shortening, melted and cooled to lukewarm
2 eggs, unbeaten

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add salt and ½ cup sugar. Stir well and cool to lukewarm. Stir yeast solution thoroughly and add to lukewarm milk mixture. Add half the flour gradually and beat until smooth. Add shortening and eggs, beating well after each addition. Gradually add remaining flour and mix thoroughly. Turn out on lightly floured board and knead lightly. Place in greased bowl; cover and let rise in warm place until double in bulk. Meanwhile, into each greased muffin well put ½ teaspoon butter and 1 teaspoon brown sugar. Arrange 3 or 4 pecan halves in each. When dough is light turn out onto lightly floured board. Cut in half and roll each piece into a rectangle (about 15″ x 7″ x ⅓″). Brush each rectangle with ⅛ cup melted butter; sprinkle with ⅓ cup light brown sugar. Roll each rectangle jelly roll fashion, sealing edges. Cut into 1 inch slices. Place slices cut side down in prepared muffin wells. Cover and let rise in warm place until double in bulk. Bake in moderate oven (375° F.) 20 minutes. Let rolls stand in pans 1 minute before turning out. Yield: 4 dozen rolls.

FROSTED RAISIN ROLLS

2 pkgs. Red Star Special Active Dry Yeast
1 cup warm water (105°-110° F.)
1 cup milk
¾ cup sugar
1 teaspoon salt
½ cup shortening
2 eggs, beaten
1 teaspoon grated lemon peel
7 cups sifted all purpose flour (approximately)

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add sugar, salt and shortening. Stir to dissolve. Cool to lukewarm. Add dissolved yeast, beaten eggs, and grated lemon peel. Add half the flour gradually and mix thoroughly. Add remainder of the flour and mix well. When dough is stiff, turn out on lightly floured board and knead lightly. Shape into smooth ball and place in greased bowl, turning dough over once to lightly coat top with shortening. Cover and let rise in warm place until dough doubles in bulk. Punch down and divide dough in half. Roll each piece of dough into a large rectangle about ½ inch thick. Cover with filling made by combining ¼ cup butter, 1 cup brown sugar and 1 cup raisins. Roll each rectangle lengthwise as for jelly roll. Seal edges. Cut roll in 1¾-inch pieces with sharp knife or scissors. Place on greased cookie sheets. Make two cuts with scissors almost to center of roll. Slightly twist each section into a fan shape. Brush with butter and let rise until doubled in bulk. Bake at 375° F. about 20 minutes. While still warm, drizzle rolls with thin powdered sugar frosting. Yield: 18 large rolls.

BOHEMIAN KOLATCHEN

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
1 cup butter
½ cup sugar
3 eggs, unbeaten
1 teaspoon salt
Grated rind of ½ lemon
¾ cup milk, scalded and cooled to lukewarm
5½ cups sifted all purpose flour (approximately)

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Cream butter and sugar, add eggs one at a time, salt, lemon, the dissolved yeast, lukewarm milk and the flour gradually. Knead until smooth. Cover and let rise until double in bulk. Roll out ½ inch thick on floured board and cut with biscuit cutter into 3 inch rounds. Lay on well greased pans, not too close together. Press down center of each so as to raise a ridge around the edge. Let rise until light. Brush with stiffly beaten egg white, sprinkle with granulated sugar. Fill indentation with Cottage Cheese Filling made by combining 1 lb. cottage cheese, 1 whole egg, 1 egg yolk, 6 tablespoons sugar, ⅛ teaspoon mace, ¼ teaspoon salt, ½ cup raisins. Bake in moderately hot oven (375° F.) 10 to 12 minutes. Yield: 2½ dozen rolls.

GRANDMA'S KRINGLE
(Danish Pastry)

1 pkg. Red Star Special Active Dry Yeast
¼ cup warm water (105°-110° F.)
½ cup milk
1 egg
2 cups sifted flour
1½ tbsp. sugar
½ tsp. salt
½ cup shortening (part butter or margarine)

Measure the sifted flour, sugar, salt and shortening into bowl. Cut fat into dry ingredients as for pie crust, blending well. Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk, cool to lukewarm and blend in the egg yolk, keeping egg white for filling base. Stir yeast mixture well and add to egg-yolk-milk mixture. Pour yeast mixture into bowl containing basic ingredients, and blend thoroughly. Cover bowl tightly with waxed paper, then a cloth, and chill from 2 to not more than 48 hr. **Prepare fillings desired before removing dough from refrigerator. Quantity given is for one Kringle.

Divide Kringle dough into 2 parts, keeping one part covered with damp cloth while first Kringle is shaped. Beat the egg white until stiff. Cover breadboard with cloth and rub flour well into the cloth to prevent dough from sticking. Roll out dough into a rectangle 6x18 in. Spread with half the beaten egg white, then one of the prepared fillings.

Bring sides over filling the long way, and pinch edge of dough into roll. Handle Kringle carefully (this is a tender dough) and arrange on lightly greased baking sheet in a horseshoe or circle. Shape second Kringle and place on second baking sheet. (To improvise a baking sheet, lightly grease bottom of large tin or aluminum baking pan.) Cover Kringles with damp cloths and let rise 30 min. to 1½ hr. (depending on length of time dough is chilled), or until dent remains when finger is pressed lightly on side of dough.

Bake 25 to 30 min. or until golden brown in moderately hot oven (400°). Remove to racks and brush with frosting while warm (¾ cup confectioners' sugar mixed with 2 to 3 tbsp. milk).

**KRINGLE FILLINGS

APPLE CURRANT. ¾ cup finely chopped apples, ¼ cup washed currants, ¼ cup brown sugar (packed in cup), 2 tsp. flour.

APPLE PECAN. ¾ cup finely chopped apples, ¼ cup finely chopped pecans, ¼ cup brown sugar (packed in cup), 2 tsp. flour.

DATE PECAN. ½ cup finely cut-up dates, ¼ cup finely chopped pecans, ¼ cup brown sugar (packed in cup).

ORANGE OR PINEAPPLE MARMALADE. ½ cup marmalade.

PECAN. ½ cup chopped pecans, ¼ cup brown sugar (packed in cup).

QUICK METHOD DOUGHNUTS

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
½ cup milk
1 teaspoon salt
½ cup sugar
2 eggs, unbeaten
4¼ cups sifted all purpose flour
½ teaspoon mace
¼ cup shortening, melted and cooled to lukewarm
Fat for frying

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add salt and sugar to hot milk. Stir well and cool to lukewarm. Stir yeast solution and add to lukewarm milk mixture. Add eggs and mix thoroughly. Add half the flour which has been sifted with the mace and beat until perfectly smooth. Add shortening, beating vigorously. Add remaining flour and stir to mix thoroughly. Turn onto floured board and knead lightly. Place in greased bowl. Cover and let rise in warm place until double in bulk. Without punching down turn out on lightly floured board and roll to ½ inch thickness. Cut with floured doughnut cutter (3 inch). Place on lightly floured baking sheet. Let stand in warm place until very light. Leave uncovered so light crust will form. Fry in deep hot fat (350° F.) on both sides, turning only once. Drain on absorbent paper, cool and roll in sugar. Yield: 2 dozen doughnuts.

CINNAMON ALMOND BUNS

1 pkg. Red Star Special Active Dry Yeast
¼ cup warm water (105°-110° F.)
¾ cup milk
6 tablespoons sugar
1 teaspoon salt
3 cups sifted all purpose flour
⅓ cup chopped unblanched almonds
2 teaspoons ground cinnamon
1 egg, beaten
⅜ cup shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Add sugar and salt. Cool to lukewarm. Stir yeast solution thoroughly and add to lukewarm milk mixture. Add half the flour, chopped almonds, cinnamon and beaten egg. Stir well. Add shortening and remainder of flour and knead lightly. Place in greased bowl and let rise until double in bulk. Punch down and shape into buns about the size of a golf ball. Brush with melted butter. Let rise until double in bulk. Brush with beaten egg. Bake in moderately hot oven (375° F.) about 15 minutes. Cool and fill just before serving. To make filling combine ¼ cup grated almonds, ⅞ cup powdered sugar and 1 unbeaten egg white. Thin to spreading consistency with cream if necessary. Cut buns in half, spread each half with almond filling. Add a spoonful of heavy cream which has been whipped. Put top back on buns. Sprinkle with powdered sugar. **Yield: 24 buns.**

STREUSEL COFFEE CAKE

1 pkg. Red Star Special Active Dry Yeast
¼ cup warm water (105°-110° F.)
1 cup milk
3½ cups sifted all purpose flour
¼ cup shortening
½ cup sugar
1 teaspoon salt
2 eggs, unbeaten

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Scald milk. Cool to lukewarm. Stir yeast solution thoroughly and add to lukewarm milk. Stir in 1½ cups flour; beat until smooth. Cover and let rise in warm place until light. Cream shortening; add sugar and salt and combine with yeast batter. Add eggs and beat thoroughly. Stir in remaining flour. Mix well. Spread dough in two well greased shallow pans (7" x 11" x 1½"). Cover and let rise in warm place until light. Add streusel topping. Bake in moderately hot oven (400° F.) for 18 minutes. Yield: 2 coffee cakes.

STREUSEL TOPPING

¼ cup flour
½ cup sugar
¼ cup softened butter
2 teaspoons cinnamon

Blend all ingredients to crumbly mixture and sprinkle over cakes.

CINNAMON NUT LOAF

1 pkg. Red Star Special Active Dry Yeast
⅝ cup warm water (105°-110° F.)
¼ cup sugar
½ teaspoon salt
1 egg, beaten
2¼ cups sifted all purpose flour (approximately)
¼ cup shortening, melted and cooled to lukewarm

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110° F.). Let stand. Add sugar, salt and beaten egg to yeast mixture. Add half the flour gradually and mix thoroughly. Stir in shortening. Add remainder of the flour and mix well. This is a soft dough and no kneading is required. Place in greased bowl, brushing top of dough lightly with shortening. Cover and let rise in warm place until dough doubles in bulk. Roll on floured canvas into a rectangle. Spread with filling.

FILLING

Melted butter
¼ cup sugar
½ teaspoon cinnamon
½ cup finely chopped pecans

Brush dough with melted butter. Sprinkle with combined sugar, cinnamon and nuts. Cut dough lengthwise with a sharp knife or scissors into three strips. Roll each strip as for jelly roll. Seal edges. Twist each roll; then braid. Seal ends of braid. Place in greased 4½" x 8½" x 2½" bread pan. Let rise until double in bulk. Just before baking spread with topping made by combining ½ tablespoon melted butter, 1½ tablespoons light corn syrup. Bake at 350° F. about 40 minutes. Yield: 1 loaf.

Raisin Br. - 350°
White Br. - 375°

STOLLEN

2 pkgs. Red Star Special Active Dry Yeast
½ cup warm water (105°-110° F.)
½ cup milk
¼ cup sugar
1 tsp. salt
¼ cup soft shortening
1 egg
3½ to 3¾ cups sifted flour
½ cup raisins (or raisins and cut-up fruitcake fruits)
½ cup chopped nuts
¼ cup thinly sliced citron

Dissolve Red Star Special Active Dry Yeast in warm water (105°-110°F.). Let stand. Scald the milk and pour into large bowl with the sugar and salt. Blend together and cool to lukewarm. Stir yeast-mixture well and pour into the bowl. Mix in half the flour, the soft shortening and the egg, and beat until smooth. Then mix in the raisins (or raisins and fruitcake fruits), nuts, and citron with more of the sifted flour, just until dough begins to clean sides of bowl.

Turn out onto lightly floured board. Knead lightly until dough smooths up and feels bouncy. Round up and place in lightly greased bowl, turning once. Cover with a damp cloth and let rise in warm place about one hour, or until dent is left when finger is pressed deep into side of dough. Punch down dough. Let rise again not quite as high as before, about 30 minutes. Meanwhile make icing for top of stollen. Mix together 1 cup confectioners' sugar, 1 to 2 tbsp. warm milk, ½ tsp. lemon juice or vanilla.

Turn dough onto cloth-covered board. Divide in two. Pat one-half of dough into a 6x8-in. oval. (Keep other half of dough covered with cloth.)

Spread oval with soft butter. Fold in two the long way and curve into a crescent. Press folded edge firmly so stollen won't pop open. Shape second stollen. Place stollen a little apart on greased baking sheet. Cover with damp cloth and let rise 20 to 30 minutes, or until dent remains when finger is pressed lightly on side of dough. Bake 30 to 35 minutes in quick moderate oven (375°). Remove to rack, brush with the icing, and decorate if desired.

DECORATING IDEAS

1. Make holly leaves and berries from citron and bits of cut-up candied cherries.
2. Make flowers, using halves of blanched almonds for the petals, a bit of red candied cherry for the center, with citron or green cherry leaves.
3. Alternate pecan halves with colored candied pineapple for a border decoration.

To soften Raisins or Fruitcake Fruits: Place in sieve over boiling water for a few minutes.

these are the yeasts with

70 YEARS OF RESEARCH BEHIND THEM

...Use them every time

Why Red Star

SPECIAL-ACTIVE Dry Yeast

gives you best results

DY-500 LITHO IN U. S. A.